



**Produce of the month:** Spinach, Salad Mix, Carrots, Mustard Greens, Radishes, Collard Greens, Shallots, Baby bok choy, Potatoes, and Beets

## **FEATURED RECIPE**

### Farmers Market Green Salad with Fried Shallots

Recipe Gourmet | June 1999

Servings: 6

Although we used Asian greens and radish sprouts for our salad, we encourage you to explore your local farmers market and use whatever small young greens (baby spinach, arugula, or watercress, for example) and other fresh goodies you find

### **Ingredients**

- 1/2 pound shallots
- 1 1/2 cups vegetable oil for frying
- 6 ounces [mizuna](#) and tatsoi (mixed; about 6 cups loosely packed)
- 1/3 cup radish sprouts
- 1 tablespoon white-wine vinegar
- sea salt to taste

### **Preparation**

Cut shallots into 1/8-inch-thick slices. In a heavy 10-inch skillet cook shallots in oil over moderate heat, stirring occasionally, until golden, 15 to 20 minutes. With a slotted spoon transfer shallots to paper towels to drain and season with salt. Reserve 3 tablespoons oil for dressing salad and cool shallots to room temperature. Shallots may be fried 2 days ahead and kept in an airtight container at room temperature.

Just before serving, in a large bowl toss together greens, sprouts, reserved oil, vinegar, and sea salt. Sprinkle shallots over salad.

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